ABSTRACT

The bottled Sajor-caju mushroom (*Pleurotus sajor-caju* (Fr.) Singer) were developed to value-adding of the over-supplied Sajor-caju mushroom and to create a new product variety. The basic formula sauce consisted of sugar, salt, sliced chili, and citric acid. The pH of sauce was controlled the pH value by varying the amount of citric acid as 0.4, 0.5, and 0.6%. The bottled Sajor-caju mushrooms were sterilized at 100°C for 15 minutes. As the result, the pH values were in the range of 3.6- 3.9 and the consumers accepted the product containing 0.5% citric acid. Then, the taste of sauce were developed by using the mixture of citric acid and malic acid in the ratio of 1:0, 3:1, 1:1, 1:3, and 0:1. The sensory evaluation results showed that the best ratio of citric and malic acid was 3:1. Then, the heat treatment condition was studied at various temperatures and times that were 100°C for 15 min, 95°C for 20 min, and 90°C for 30 min. The results showed that the best heat treatment condition was 100°C for 15 min. The samples were further investigated for the microbial property as total plate count, coliform count, yeast and mold count using 3M Petrifilm™ and also flat sour spoilage test. All results were in the range of standard for bottled mushroom (Thai Industrial Standard: TIS).